

# MOTHER'S DAY BUFFET

Sunday, May 11 | 11am-6pm

\$79++ for adults, \$35++ for children under 12

MAKE A RESERVATION

## International Cheese & Fruit Display

assorted international cheeses decorated with sliced seasonal fruits,  
assorted crackers & breads

## Baked Goods & Pastries

a lavish display of freshly baked muffins, croissants, scones & danishes

## Mediterranean & Antipasti

cous cous, grilled & marinated vegetables, hummus, feta cheese, assorted olives,  
dolmas, cured meats, aged provolone, ricotta salata, mozzarella & tomato salad,  
flat breads & focaccias

## Salads

traditional caesar salad, three bean salad (*roasted beets, orange segments,  
crumbled goat cheese, balsamic vinaigrette*), mesclun salad (*cherry tomato,  
endive, sherry vinaigrette*)

## Early Bird Station

offered from 11am-3pm

fresh made omelets with an assortment of fillings (*cheese, mushrooms, peppers,  
salsa, tomatoes, onions, & more*), belgium waffles with berry compote, challah  
french toast with apples & vermont maple syrup, hash browns, bacon, sausage

## Spring Vegetable Paella

offered from 3-6pm

Shaved Fennel and Orange Salad, Olive Tapenade, Crusty Bread with Roasted Garlic

## Mashed Potato Bar

smoked salmon, basil puree, caramelized onions, pulled short ribs,  
corn, blue cheese, goat cheese

## Pasta

orecchiette, penne, alfredo, vodka, pesto, garlic & oil with assorted accruements

## Seafood

herb crusted salmon, lemon scented mashed, beurre blanc, pan seared red bronzino  
with wild rice, corn & leeks, pei mussels, white wine, garlic & herbs, paella with shrimp,  
clams, scallops, & chorizo

## Carving

vermont turkey with cranberry chutney, rosemary rubbed leg of lamb, maple glazed  
ham, steamship round of beef, roasted potatoes & chef's choice of vegetables

## For the Kids

chicken fingers, french fries, mac & cheese

## Dessert

assortment of pies, pastries, cookies, candy & cakes, coffee & tea

**Executive Chef Nick Paller**